

ICSxxxx
C53

GB

National Standard of the People's Republic of China

GB10144-200X

Substitution for GB10144-1988, GB16324-1996, GB16328-1996

**Hygienic Standard for Dried Aquatic
Products of Animal Origin
(Submitted for approval)**

Issued on XXXX—XX—XX

Executed on XXXX—XX—XX

**Issued by Ministry of Public Health of the People's Republic of China and the
China Standardization Administration**

Introduction

On the date of execution, this standard substitutes GB10144-1988 "Hygienic Standard for Dried Walleye/Pollack", GB16324-1996 "Hygienic Standard for Dried Seawater Shellfish Products" and GB16328-1996 "Hygienic Standard for Grilled Fish Slices". The previous standards become invalid at the same time.

In comparison with GB10144-1988, GB16324-1996 and GB16328-1996, this standard mainly has been modified as the following:

Standard text format has been modified according to GB/T1.1-2000;

This standard is the combination of the three previous standards;

The structure of the previous standards is modified, with the addition in the requirements for raw materials, food additives and production process, and other requirements for package, marking and storage.

The scope of application is modified to "dried products made from fresh or frozen aquatic products of animal origin through proper process, with or without auxiliary materials";

The limit index of inorganic arsenic is added;

The sodium chloride index is deleted and the indexes of moisture content and peroxide value are modified.

The standard is put forward and governed by the Ministry of Public Health of the People's Republic of China.

The standard is worked out by: Liaoning Provincial Food Hygienic Supervision and Inspection Institute, Jiangsu Province Disease Prevention and Control Center, Hangzhou Municipal Sanitary Inspection Institute, Ministry of Public Health Food Hygienic Supervision and Inspection Institute, Shanghai Municipal Public Health Bureau Sanitary Inspection Institute, Beijing Municipal Disease Control Center.

The standard was authored by: Li Jiangping, Yuan Baojun, Cai Yanping, Zheng Yunyan, Fan Baorong, Gu Zhenhua, Ding Xiuying.

The previous standards being substituted by this standard are:

-GB10144-1988;

-GB16324-1996;

-GB16328-1996.

Hygienic Standard for Dried Aquatic Products of Animal Origin

1 Scope

This standard stipulates the requirements of dried aquatic products of animal origin, food additives, hygienic requirements for production process, package, marking, storage and transport and method of inspection.

This standard applies to dried products made from fresh or frozen aquatic products of animal origin through proper process, with or without auxiliary materials.

2 Normative reference documents

The clauses in the following documents are referenced in this standard and become the clauses of this standard. Any modification lists (except text corrections) or revisions of the reference documents with specific date shall not apply to this standard. But, all parties of agreement based on this standard are encouraged to discuss if the newer versions of those documents are applicable. All reference documents without date that are the latest editions are applicable to this standard.

- GB2733 Hygienic standard for fresh and frozen animal aquatic products
- GB2760 Hygienic standard for the use of food additives
- GB/T4789.20 Food hygienic microbiological assay for food inspection of aquatic product
- GB/T 5009.3 Measurement of moisture content in foods
- GB/T 5009.11 Measurement of total arsenic and inorganic arsenic in foods
- GB/T 5009.12 Measurement of lead in foods
- GB/T 5009.37 Analytical method of hygienic standard for edible vegetable oil
- GB 14881 General hygiene specification for food enterprises

3 Requirements of indexes

3.1 Raw materials requirements

3.1.1 Raw materials should conform to relevant standards and regulations.

3.2 Sensory indexes

Sensory indexes should conform to the requirements in Table 1.

Table 1 Sensory Indexes

Indexes	Requirement
Color	Having the natural color of the product
Texture	Surface of the product should be shining and dry, without sign of mold or worm-eaten holes
Taste and odor	Having the natural aroma and taste of the product, without offensive odor
Impurities	No impurity

3.3 Physical and chemical indexes

Physical and chemical indexes should conform to the stipulations in Table 2.

Table 2 Physical and chemical index

Index		Standard
Moisture content ^a , g/100g	≤	20
Inorganic arsenic, mg/kg - Shellfish, shrimp and crab	≤	1.0
Lead (Pb), mg/kg - Fish	≤	0.5
Acid number calculated in fat, mgKOH/g	≤	130
Peroxide value calculated in fat, g/100g	≤	0.60
^a Only for instant edible products.		

3.4 Microorganism indexes

Instant edible dried aquatic products of animal origin should conform to the stipulations in Table 3.

Table 3 Microorganism indexes

Indexes		Standard
Total colony count, cfu/g	≤	30000
Coliform flora, MPN/100g	≤	30
Pathogens (Salmonella, Staphylococcus aureus, Shiga's bacillus, Para-hemolytic vibrio)		Must not be detected

4 Food additives

4.1 The quality of food additives should conform to the relevant standards and regulations.

4.2 The variety and amount of food additives used should conform to relevant varieties and regulations.

5 Hygienic requirements for the process of production and processing

Conform to the relevant regulations in GB14881.

6 Packaging

The packing container and materials should conform to relevant hygienic standard and regulations.

7 Marking

7.1 Product marking should conform to the relevant regulations.

8 Storage and transport

8.1 Storage

The products should be stored in a dry and well-ventilated place. It should not be stored together with any poisonous, harmful, smelling, volatile, perishable articles. Products needing cold storage shall be stored and transported at specified temperature.

8.2 Transport

During transport, the products should be protected against sunshine and rain. And should not be mixed with any poisonous, harmful, smelling or other articles affecting the product quality. Products needing cold storage should be stored and transported at specified temperature.

9 Inspection methodology

9.1 Sensory indexes

Put proper amount of specimen under the natural light, observe the color, shape and surface status, and smell the odor. For dried aquatic products for direct eating, try the taste.

9.2 Physical and chemical indexes

9.2.1 Moisture content: According to GB/T5009.3.

9.2.2 Inorganic arsenic and total arsenic: According to GB/T5009.11.

9.2.3 Lead: According to GB/T5009.12.

9.2.4 Acid number: According to GB/T5009.37.

9.2.5 Peroxide value: According to GB/T5009.37.

9.3 Microorganism indexes: According to GB/T4789.20.